



47 YEARS OF AWARD-WINNING SERVICE

28 DAYS AGING OF OUR BUTCHER-FRESH PRIME STEAKS

17 INNOVATIVE, HANDCRAFTED COCKTAILS

16 SHAREABLE SIDES FOR TWO

15 WAYS TO CUSTOMIZE YOUR STEAKS & CHOPS

10 DECADENT SIGNATURE DESSERTS

7 FINGER-HIGH FAMOUS PORK CHOP CARVED TABLESIDE

5 SURF & TURF SIGNATURES

1 RARE AND WELL DONE® DINING EXPERIENCE

MIXOLOGY & NON-ALCOHOLIC

HANDCRAFTED COCKTAILS (MIXOLOGY) 17

PERRY BERRY MULE

Tito's Handmade vodka, fresh-pressed lime and cranberry juices, freshly-muddled strawberries, topped with ginger ale

RARE RITA ①

Clarified margarita, silky and crystal-clear, with Socorro Blanco tequila, fresh-pressed lime juice, agave nectar, and orange bitters, finished with a Valencia orange peel mist and golden salt rim

PEACHY PLANE

Maker's Mark bourbon, Aperol, Amaro Nonino Quintessentia, fresh-pressed lemon juice, and peach purée

THYME LEMON DROP

Ketel One vodka, St-Germain Elderflower liqueur, fresh-pressed lemon juice, and freshly-muddled thyme, rimmed with sugar

CUCUMBER BLUEBERRY MARTINI

Smirnoff Blueberry vodka and fresh-pressed lime, cucumber, and cranberry juices

THE 'STRAIT' PALOMA

George Strait's favorite cocktail made with his own tequila - Código 1530 Blanco - fresh-pressed lime and grapefruit juices, blood orange purée and agave nectar

SOUR SPLIT DECISION

Knob Creek bourbon, fresh-pressed lemon juice, egg white foam and orange bitters, served with a side of housemade Perry's Reserve Pinot Noir syrup

RASPBERRY REFRESHER

Perry's Reserve Rosé, Hendrick's, fresh-pressed lemon juice, and freshly muddled raspberry and lychee

PINEAPPLE GINGER MOJITO

Captain Morgan White rum, Domaine de Canton Ginger liqueur, fresh-pressed lime juice, freshly-muddled pineapple and mint, topped with ginger ale

BOURBON BLOOM

Woodford Reserve bourbon, St-Germain Elderflower liqueur, fresh-pressed lemon juice, and freshly-muddled blackberries and mint

SALTED CARAMEL ESPRESSO MARTINI

Absolut vodka, Kahlúa Coffee liqueur, French vanilla, caramel, and fresh-brewed espresso, topped with a sprinkle of Maldon Sea Salt

THE GODFATHER RETURNS ②

Monkey Shoulder scotch, Disaronno Amaretto liqueur, and a dash of black walnut bitters

MINI MARTINI TRIO OF THE MONTH

A tasting flight of three handcrafted cocktails in 2.5 oz. pours

19

FASHIONED FIRST

An Old Fashioned honoring the 'Father of Bourbon' and the first to char barrels, crafted with Elijah Craig Small Batch bourbon, French vanilla, cocoa bitters, and an expressed orange peel. Served with a warm vanilla aroma cloud.

19

MARTINI 79 *②

Belvedere Organic vodka and a rinse of extra-dry vermouth stirred to perfection. Served with an accompaniment of bleu cheese-stuffed olives, lemon twist, and a Blue Point Oyster on the half shell.

20

PERRY'S HOG-HATTAN

A Manhattan with WhistlePig PiggyBack 6-year-old rye and sweet vermouth, rimmed with brown sugar and Perry's Signature Homemade Barbecue Sauce. Topped with a skewer of Perry's Famous Pork Chop 'Bites' and Luxardo cherries.

24

DRAGON RITA

Perry's signature Margarita with Casa Dragones Blanco tequila, Grand Marnier, fresh-pressed lime juice and lustrous teal agave nectar. Served with a gold-gilded craft ice cube and topped with a passion fruit aroma cloud.

35

SIGNATURE SHAKEN SODAS 8 (NON-ALCOHOLIC)

RASPBERRY CUCU-COOLER

Freshly-muddled cucumber and raspberries, fresh-pressed lime juice, and agave nectar

PINEAPPLE GINGER ALE

Freshly-muddled pineapple, mint, fresh-pressed lime juice, topped with ginger ale

FREE-SPIRITED COCKTAILS 14 (ZERO-PROOF)

FAUX-LOMA

Choice of Traditional or Spicy

Almave Blanco, fresh-pressed lime juice, agave nectar, topped with ruby red grapefruit soda

CLEAN KICK

Seedlip Spice 94, fresh-pressed lime juice, blood orange purée, topped with key lime ginger beer

STARTERS

PERRY'S SIGNATURE FRIED ASPARAGUS ①

29

Topped with jumbo lump crabmeat

PERRY'S FAMOUS PORK CHOP 'BITES'

5 Skewers 19 3 Skewers 13

CHERRY PEPPER CALAMARI

22

FILET BEEF & BLEU *🍷

19

BROILED SEAFOOD STUFFED MUSHROOMS

17

AHI TUNA TARTARE TOWER 🍷 *🍷

23

FILET MIGNON LETTUCE WRAPS 🍷 🍷 🍷 *🍷

19

PERRY'S HOMEMADE TEXAS SAUSAGE 🍷

16

CRAB CAKES ①

28

STEAK & TATER TOTTER 'BITES' 🍷 *🍷

18

FILET MIGNON CARPACCIO 🍷 ① *🍷

22

TRUFFLE SPINACH & ARTICHOKE DIP 🌿

17

GULF SHRIMP COCKTAIL 🍷

22

IN-HOUSE PECAN-SMOKED SALMON 🍷 🍷 (Served chilled)

18

PAN-SEARED SCALLOPS 🍷 🍷 *🍷 (Served on a bacon slab)

27

BBQ BACON-WRAPPED CEDAR PLANK GULF SHRIMP 🍷 🍷

26

BLUE POINT OYSTERS ON THE HALF SHELL 🍷 🍷 *🍷

Half Dozen 23

CHARGRILLED BLUE POINT OYSTERS 🍷 *🍷

Half Dozen 26

With herb butter, Monterey Jack, and Pecorino Romano cheeses

TEMPURA FRIED LOBSTER TAIL 🍷

Twin 4 oz. (total 8 oz.) 54 4 oz. 29

With miso butter

TRUE JAPANESE A5 WAGYU BEEF 🍷 🍷 *🍷

(2 oz. Minimum) 35/oz.

Sliced New York Strip

COLD SEAFOOD TOWER 🍷 🍷

Large 109 Small 69

Gulf Shrimp Cocktail

4 Each 2 Each

Lobster Tail (2 oz. portion)

4 Each 2 Each

Blue Point Oysters on the Half Shell *🍷

4 Each 2 Each

Jumbo Lump Crabmeat

4 oz. 2 oz.

Smoked Salmon

6 oz. 3 oz.

SOUPS OR SALADS 15

SEASONAL SOUP

FRENCH ONION SOUP 🍷 ①

LOBSTER BISQUE 🍷 +3

CAESAR SALAD 🍷 *🍷

MIXED GREENS WITH GOAT CHEESE, ORANGES, BEETS, AND CITRUS HONEY VINAIGRETTE 🍷 🌿 🍷

FIELD GREEN, PEAR & CANDIED PECAN SALAD 🍷 ① 🍷

BUTCHER'S CHOP SALAD 🍷 ①

SPINACH & WARM BACON VINAIGRETTE SALAD 🍷

SIGNATURE WEDGE 🍷 ①

16

Gluten-Free bread service available upon request

Scan for Perry's Allergen Guide



STEAKS & CHOPS

Perry's is proud to serve USDA-Aged, Prime Beef, hand-selected & cut-fresh daily. Our steaks are seasoned with **PERRY'S SIGNATURE STEAK SEASONING**, served on a hot cast iron plate, and topped with **PERRY'S SIGNATURE STEAK BUTTER**. We do not guarantee well-done steaks.

FILET MIGNON 🌿 ① *🍷	10 oz. 64 8 oz. 59 6 oz. 54
CERTIFIED UPPER CHOICE RIBEYE 🌿 ① *🍷	14 oz. 59
PRIME RIBEYE 🌿 ① *🍷	14 oz. 69
PECAN-SMOKED NEW YORK STRIP 🌿 ① *🍷	14 oz. 59
PRIME NEW YORK STRIP 🌿 ① *🍷	14 oz. 69
PERRY'S RESERVE TEXAS AKAUSHI WAGYU NY STRIP 🌿 ① *🍷	10 oz. 99

NEW YORK STRIP FLIGHT 🌿 🍷 *🍷 99

USDA-Aged Prime	Perry's Reserve Texas Akaushi Wagyu	True Japanese A5 Wagyu
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PRIME BONE-IN COWBOY RIBEYE 🌿 ① *🍷	20 oz. 79
PRIME BONE-IN TOMAHAWK RIBEYE 🌿 ① *🍷	32 oz. 145
LAMB CHOPS 🌿 🍷 *🍷	14 oz. 69

KOJI-AGED STEAKS & CHOPS 🌿 ① *🍷

Koji-Aged Filet Mignon	8 oz. 65
Koji-Aged Prime New York Strip	14 oz. 79
Koji-Aged Prime Ribeye	14 oz. 79
Koji-Aged Cowboy Ribeye	20 oz. 89
Koji-Aged Lamb Chops	14 oz. 75

A Japanese curing technique to enhance meat flavor and texture to create umami-rich steaks

SURF & TURF SIGNATURES

FILET PERRY 🌿 ① *🍷
8 oz. 64 | 6 oz. 59

Served on a hot cast iron plate
Wrapped with applewood-smoked bacon, topped with jumbo lump crabmeat, and Perry's Signature Steak Butter, served with steamed asparagus

CHATEAUBRIAND
THREE WAYS 🌿 ① 🍷 *🍷 8 oz. 65

Served on a warm cast iron plate
8 oz. Filet Mignon, served as 3 medallions each individually topped: Oscar-style with jumbo lump crabmeat, 3-peppercorn au Poivre, and coffee-crusted with Truffle Merlot Demi-glace

FILET & LOBSTER 🌿 ① *🍷 69

Served on a hot cast iron plate
6 oz. Filet with 4 oz. Lobster Tail and Beurre Fondue

SYMPHONY KABOB 🌿 ① 🍷 *🍷 69

Presented tableside on a hot cast iron plate
A hanging presentation with a 6 oz. Filet Mignon sliced in half, 2 oz. chargrilled lobster and three chargrilled Gulf shrimp, complemented by two sauces (Truffle Merlot Demi-glace and Peppercorn Reduction) and served with steamed asparagus

SURF & TURF PASTA ① *🍷 49

6 oz. Filet Mignon tips, 2 oz. Lobster Tail served over angel hair pasta with tomato basil sauce

ADDITIONS

SAUCES Each 3

Béarnaise 🌿 🍷 *🍷
Peppercorn Reduction 🌿 🍷
Miso Umami 🌿 🍷 🍷
Truffle Merlot Demi-glace 🌿 🍷

Select your Sauce Trio 7

STYLES Each 5

Coffee-Crusted 🌿 🍷 🍷 🍷
Blackened & Bleu 🌿 🍷
3-Peppercorn au Poivre 🌿 🍷 🍷 🍷
Bacon Marmalade & Bleu 🌿
Oscar Style 🌿 🍷 *🍷 +5

Jumbo lump crab, Béarnaise sauce, asparagus

TOPPERS

Chargrilled Oyster 🌿 *🍷	Each 4
Pan-Seared Scallop 🌿 🍷 *🍷	Each 6
Bacon-wrapped Shrimp 🌿 🍷	Each 4.5
Thick-cut Smoked Bacon Slab 🌿 🍷	9
Crab Cake with Béarnaise ① *🍷	12
Lobster Tail 🌿 🍷	
	Twin 4 oz. 44 4 oz. 24 2 oz. 14

SIGNATURE STEAKHOUSE SMORGASBORD FOR FOUR 275

16 oz. Caramelized Prime Rib *🍷 and 14 oz. Smoked NY Strip *🍷 (both sliced for easy sharing); Perry's Famous Pork Chop (Dinner-cut, sliced into 4 sections topped with Perry's Steak Butter and served with homemade applesauce); Lamb Lollipops (4) *🍷; BBQ Bacon-wrapped Gulf shrimp (4); Mini Crab Cakes (4); Broiled Seafood Stuffed Mushrooms (4); *served with Truffle Merlot Demi-glace and Beurre Fondue

16 OZ. CARAMELIZED PRIME RIB THURSDAY DINNER 🌿 ① *🍷 59

Dine-In & To-Go: Every Thursday, 4 PM - Close

Caramelized Prime Rib, pecan-wood-fired, then crusted and caramelized to your preference from medium-rare to well-done, topped with Perry's Steak Butter and served with Truffle Merlot Demi-glace and homemade horseradish

SEAFOOD

CHARGRILLED SALMON 45

Served with lemon dill butter and cauliflower mousse

AHI TUNA FILLET MIGNON 53

Sushi-grade sesame-crust ahi tuna steak, miso umami butter, pickled cucumbers, furikake rice, rainbow slaw

PAN-SEARED SEA BASS 55

Served with creamy corn and red pepper coulis, finished with cilantro oil

CEDAR PLANK-FIRED REDFISH 47

With basil pesto and balsamic reduction, served with grilled asparagus

SEARED SCALLOP PASTA 42

Five pan-seared scallops served with paccheri noodles, tossed with a vegetable medley in a creamy Alfredo sauce, placed over a bed of San Marzano sauce

GULF FRIED SHRIMP 39

Served with French fries

PERRY'S FAMOUS PORK CHOP

DINNER-CUT PORK CHOP 49

Dine-In & To-Go Daily
Carved tableside on a hot cast iron plate

Hand-selected in the Midwest specifically for Perry's, this sweet, smoky, sizzling chop is cured, roasted, slow-smoked and caramelized, served with homemade applesauce

3-COURSE PORK CHOP SUNDAY SUPPER 49

Dine-In & To-Go:
Every Sunday, 4 PM - Close
Carved tableside on a hot cast iron plate

Dinner-cut Perry's Famous Pork Chop with choice of soup or salad and Dessert Trio (substitute dessert for individual side: whipped potatoes, thick-cut chargrilled vegetables OR grilled asparagus)

PERRY'S PORK CHOP FRIDAY® LUNCH SPECIAL 24

Dine-In & To-Go:
Fridays, 10:30 AM - 5 PM
(Orders must be placed by 5 PM)
Served on a hot cast iron plate (Not carved tableside)

Enjoy a Lunch-cut portion of Perry's Famous Pork Chop served with whipped potatoes, homemade applesauce and bread

Perry's Famous Pork Chop is also available for shipping nationwide through Perry's Online Market. Learn more at PerrysSteakhouse.com

CHICKEN & VEGAN ENTRÉES

CHICKEN OSCAR 39

Topped with jumbo lump crabmeat and Béarnaise sauce, served with steamed asparagus

VEGAN SKILLET CHOPPED STEAK 29

Served on a hot cast iron plate
Jackfruit chopped steak smothered in Crimini mushroom gravy and served with chargrilled vegetable trio

SPAGHETTI SQUASH PRIMAVERA 26

Vegan served without Pecorino Romano cheese

SIDES FOR TWO 16

Creamed or Sautéed Spinach

Roasted Sherried Mushrooms

Corn Brûlée

Sweet Sriracha Brussels Sprouts

Spaghetti Squash Primavera

Vegan served without Pecorino Romano cheese

Thick-cut Chargrilled Vegetables

Three-Cheese Mac & Cheese
Add Pork +5
Add Lobster +15

Au Gratin Potatoes

Loaded Whipped Potatoes
Select from plain, cheddar cheese, bacon, green onions and/or sour cream

Truffle Steak Fries (6 wedges)

Steamed or Grilled Asparagus

PERRY'S SIGNATURE FRIED ASPARAGUS 29

Topped with jumbo lump crabmeat

A gratuity of 18% will be added to parties of 6 or more.

- Gluten-Free Friendly
- Gluten-Free Friendly with modifications
- Vegetarian
- Vegan
- Dairy-Free Friendly which might include butter
- Dairy-Free Friendly with modifications which might include butter
- Contains Nuts (ask for modifications)

*Undercooked - These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Scan for Perry's Allergen Guide



WINE BY THE GLASS | BOTTLE

Sparkling Wines

Carnissi Prosecco , Prosecco DOC, Italy			
Mumm Sparkling Brut Prestige , California			
Pierre Sparr Brut Rosé , Crémant d'Alsace, France			
Perry's Reserve Premier Cru Champagne , Chigny-les-Roses, France			

		
STANDARD 5 oz.	GENEROUS 7.5 oz.	BOTTLE 25.4 oz.

11	15	48
15	20	64
18	25	80
30	41	130

White Wines & Rosé

Banfi Rosa Regale Brachetto d'Acqui , Piedmont, Italy (187mL bottle)			16
Dr. Loosen 'Dr. L' Riesling , Mosel, Germany	9.5	13	42
Antinori Santa Cristina Pinot Grigio , Italy	10	14	44
Hess 'Shirtail Ranches' Chardonnay , California	10	14	44
Mohua Sauvignon Blanc , Marlborough, New Zealand	10.5	14.5	46
Ca'Bianca Moscato d'Asti , Piedmont, Italy	12.5	17	54
Perry's Reserve Rosé , Monterey	14	19	60
Matanzas Creek Sauvignon Blanc , Sonoma County	14.5	19.5	62
Perry's Reserve Chardonnay , Sonoma County	15	20.5	65
Hartford Court Chardonnay , Russian River Valley	16.5	22.5	72

Red Wines

J. Lohr Estates 'Falcon's Perch' Pinot Noir , Monterey	10	14	44
Carmel Road Cabernet , California	10	14	44
Conundrum Red Blend by Caymus , California	11	15	48
'Les Légendes' Red Blend by Domaines Barons de Rothschild Lafite , Bordeaux, France	11.5	15.5	50
Rodney Strong Merlot , Sonoma County	12	16	52
Marqués de Cáceres Excellens Tempranillo , Rioja, Spain	14	19	60
Origine de Lynch Cabernet , Bordeaux, France	14.5	19.5	62
Perry's Reserve Pinot Noir , Monterey	15.5	21	67
DAOU Cabernet , Paso Robles	16	22	70
Benton Lane Pinot Noir , Willamette Valley, Oregon	16.5	22.5	72
Catena Malbec , Mendoza, Argentina	16.5	22.5	72
Perry's Reserve Cabernet , Sonoma County	19.5	26.5	85
Ridge 'Three Valleys' Zinfandel , Sonoma County	20	27.5	88
Massolino Nebbiolo , Piedmont, Italy	22	30	96
Orin Swift 'Abstract' Red Blend , California	22.5	31	98
EnRoute Pinot Noir , Russian River Valley	23	31.5	100
Duckhorn Merlot , Napa Valley	24	33	105
Flowers Pinot Noir , Sonoma Coast	24	33	105
Austin Hope Cabernet , Paso Robles	25.5	34.5	110
Stags' Leap Winery Cabernet , Napa Valley	27	37	118
Faust Cabernet , Napa Valley	28	38	122
Jordan Cabernet , Alexander Valley	34	46.5	148
Perry's Reserve 'Big Red Blend' , Napa Valley	41	56	180
Nickel & Nickel Cabernet , Napa Valley	49	67	250

A Glass Worth Knowing: Our Winemaker's Pour Program

Perry's highlights an exceptional wine typically reserved for our bottle list and offers it by the glass for a limited time. Discover thoughtfully selected producers. Wines of character and place.

ASK YOUR SERVER FOR THIS MONTH'S SELECTION.

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WINE BY THE BOTTLE

Perry's Reserve Wines

Premier Cru Champagne	130
Chardonnay	65
Rosé	60
Pinot Noir	67
Big Red Blend	180
Cabernet Sauvignon	85

Champagne & Sparkling

Carnissi Prosecco, Prosecco DOC, Italy	48
Bouvet Ladubay Brut, Crémant de Loire, France	52
Mumm Sparkling Brut Prestige, California	64
Pierre Sparr Brut Rosé, Crémant d'Alsace, France	80
Perry's Reserve Premier Cru, Chigny-les-Roses, France	130
Moët & Chandon 'Impérial' Brut, Épernay, France	140
Delamotte Brut, Champagne, France	155
Taittinger La Française Brut, Reims, France	165
Veuve Clicquot Brut Rosé, Reims, France	185
Ruinart Blanc de Blancs, Reims, France	250
La Grande Dame by Veuve Clicquot, Reims, France	395
Dom Pérignon, Épernay, France	498
Louis Roederer 'Cristal' Brut, Reims, France	575
Armand de Brignac 'Ace of Spades' Brut Gold, Reims, France	625

Sauvignon Blanc

Mohua, Marlborough, New Zealand	46
Matanzas Creek, Sonoma County	62
Duckhorn, Napa Valley	70
Cakebread Cellars, Napa Valley	82

Unique White Varietals & Rosé

Banfi Rosa Regale Brachetto d'Acqui, Italy (187mL)	16
Dr. Loosen 'Dr. L' Riesling, Mosel, Germany	42
Antinori Santa Cristina Pinot Grigio, Italy	44
Martín Códax Albariño, Rías Baixas, Spain	46
King Estate Pinot Gris, Willamette Valley, Oregon	52
Ca'Bianca Moscato d'Asti, Piedmont, Italy	54
Trimbach Pinot Blanc, Alsace, France	55
Perry's Reserve Rosé, Monterey	60
Famille Hugel Gewurztraminer, Alsace, France	62
Whispering Angel Rosé, Côtes de Provence, France	70

Non-Alcoholic

Waterbrook 'Clean' Chardonnay, United States	25
Freixenet Sparkling Brut, Penedès, Spain	28
Waterbrook 'Clean' Cabernet Sauvignon, United States	30

Chardonnay

Hess 'Shirtil Ranches', California	44
Alexander Valley Vineyards, Alexander Valley	50
Perry's Reserve, Sonoma County	65
Antinori 'Bramito della Sala' Castello della Sala, Umbria, Italy	68
Hartford Court, Russian River Valley	72
Flowers, Sonoma Coast	88
Louis Latour Pouilly-Fuissé, Burgundy, France	92
Jordan, Russian River Valley	99
Rombauer, Carneros	105
Cakebread Cellars, Napa Valley	110
atLarge, Willamette Valley, Oregon	120
Far Niente, Napa Valley	150
Chateau Montelena, Napa Valley	160

Pinot Noir

J. Lohr Estates 'Falcon's Perch', Monterey	44
Perry's Reserve, Monterey	67
Benton Lane, Willamette Valley, Oregon	72
Siduri, Willamette Valley, Oregon	82
Brewer-Clifton, Sta. Rita Hills	98
EnRoute, Russian River Valley	100
Flowers, Sonoma Coast	105
Etude, Carneros	110
Belle Glos 'Las Alturas', Santa Lucia Highlands	115
Kistler Vineyards, Russian River Valley	150

Merlot

Rodney Strong, Sonoma County	52
Charles Krug, Napa Valley	64
Duckhorn, Napa Valley	105

Malbec

Terrazas de los Andes Reserva, Mendoza, Argentina	60
Catena, Mendoza, Argentina	72
El Hijo 'The Prodigal Son' Reserva, La Consulta, Uco Valley, Argentina	95
Maal 'Bestial', Mendoza, Argentina	130

Syrah & Rhone Blends

Jean-Luc Colombo 'Les Abeilles', Côtes du Rhône, France	45
E. Guigal Crozes-Hermitage, Rhône Valley, France	76
Penfolds Bin 28 Kalimna Shiraz, South Australia	89
Orin Swift 'Abstract' Red Blend, California	98
Stags' Leap Winery Petite Sirah, Napa Valley	105
Famille Perrin 'Les Sinards', Châteauneuf-du-Pape	115

CONTINUED >

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WINE BY THE BOTTLE

Unique Red Varietals

Alexander Valley Vineyards 'Sin Zin' Zinfandel, Alex. Valley	45
Conundrum Red Blend by Caymus, California	48
Marqués de Cáceres Excellens Tempranillo, Rioja, Spain	60
Antinori 'Pèppoli' Chianti Classico, Tuscany, Italy	64
Pio Cesare Barbera d'Alba, Piedmont, Italy	75
Ridge 'Three Valleys' Zinfandel, Sonoma County	88
Fattoria dei Barbi Rosso di Montalcino, Tuscany, Italy	88
Massolino Nebbiolo, Piedmont, Italy	96
Prisoner Red Blend, California	100
Orin Swift '8 Years in the Desert' Red Blend, California	110
Caparzo Brunello di Montalcino, Tuscany, Italy	122
Massolino Barolo, Piedmont, Italy	130
Gaja Ca'Marcanda 'Promis', Tuscany, Italy	135
Prunotto Barbaresco, Piedmont, Italy	140
Numanthia 'Numanthia', Toro, Spain	150
Masi 'Costasera' Amarone, Valpolicella Classico, Italy	165
Antinori 'Tignanello', Tuscany, Italy	295

Meritage & Bordeaux Blends

'Les Légendes' by Domaines Barons de Rothschild Lafite, Bordeaux, France	50
Château Chapelle d'Alienor Bordeaux Supérieur, France	55
Le Moulin de Malescasse, Haut-Médoc, France	68
Château Haut Nouchet, Pessac-Léognan, France	95
Château de Pez, St.-Estèphe, Bordeaux, France	130
Alexander Valley Vineyards 'Cyrus', Alexander Valley	152
Perry's Reserve 'Big Red Blend', Napa Valley	180
Orin Swift 'Papillon', Napa Valley	185
Chimney Rock 'Elevage', Stags Leap District, Napa Valley	225
Overture by Opus One, Napa Valley	360
Quintessa, Rutherford, Napa Valley	440
Opus One, Napa Valley	680

Cabernet Sauvignon

Carmel Road, California	44
Prelius della Volpaia, Tuscany, Italy	56
Origine de Lynch, Bordeaux, France	62
DAOU, Paso Robles	70
Perry's Reserve, Sonoma County	85
Arrowood, Knights Valley	105
Austin Hope, Paso Robles	110
Honig, Napa Valley	114
Stags' Leap Winery, Napa Valley	118
Faust, Napa Valley	122
Frank Family Vineyards, Napa Valley	138
Jordan, Alexander Valley	148
Sinegal Estate, Napa Valley	160
Stag's Leap Wine Cellars 'Artemis', Napa Valley	178
Caymus, Napa Valley	182
Cakebread Cellars, Napa Valley	190
Napanook by Dominus Estate, Yountville, Napa Valley	192
Silver Oak, Alexander Valley	199
Mt. Brave, Mt. Veeder, Napa Valley	235
Nickel & Nickel, Napa Valley	250
Far Niente, Oakville, Napa Valley	265
Dunn, Napa Valley	285
BV 'Georges de Latour Reserve', Napa Valley	312
Beringer 'Private Reserve', Napa Valley	320
Silver Oak, Napa Valley	350
Patrimony, Paso Robles	480
Cardinale Estate, Napa Valley	600

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DESSERT WINES



3 oz.

Royal Tokaji 'Red Label' 5 Puttonyos, Tokaj, Hungary	28
Inniskillin Vidal Icewine, Niagara Peninsula, Canada	33
Far Niente 'Dolce' Late Harvest Blend, Napa Valley	37

MADEIRA & PORT



3 oz.

Graham's 'Six Grapes' Ruby Port, Portugal	9
Blandy's 10-year-old Malmsey Madeira, Portugal	11
Graham's Late Bottled Vintage Port, Portugal	12
Warre's 'Otima' 10-year-old Tawny Port, Portugal	15
Dow's 20-year-old Tawny Port, Portugal	18
Warre's Vintage Port, Portugal	35